

# MUSTARD CHICKEN SANDWICH

## INGREDIENTS:

Sandwich bread- 4 slices

\* Chicken breast- 2 no

\* Butter- 2 tbsp

\* Mayonnaise- 2 tbsp

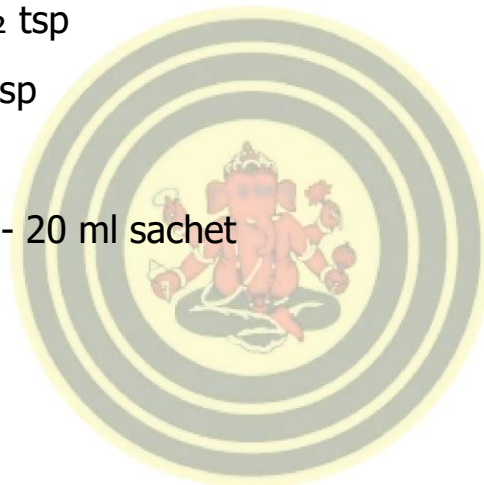
\* Hung curd- 2 tbsp

\* Garlic (minced) - 1/2 tsp

\* Ground pepper- 1 tsp

\* Salt - 1/2 tsp

\* Ganesh mustard oil- 20 ml sachet



## METHOD:

1. Marinate chicken with some salt, pepper, and 1 tsp mustard oil
2. Heat 1 tsp butter in a pan, and place chicken breasts. Cook for 2 mins on high flame, and flip the chicken.

Cook for 2 mins on high, and add 1/4 cup water. Cover with lid.

3. Reduce heat to medium and cook for 5 mins.
4. Check for doneness and remove from heat. Cool the chicken and shred or fine chop
5. Add the mayo, hung curd, garlic, salt, pepper and Ganesh mustard oil. Mix well. Check seasoning and adjust if needed.
6. Place the bread slices on a chopping board, and butter all on one side. Take 1/2 cup of the chicken filling and spread evenly on two of the breads. Cover with the other 2 slices of bread and serve with tomato ketchup

7. Can also grill the sandwich on a pan for a hot chicken sandwich.

